



WELLBEING THROUGH  
**FOOD  
SHARING**

- 9 Chef's Daily Hot Pot**  
Served with fresh-baked sourdough bread and butter
- 17 Spiced Olive and Antipasti Platter**  
Spiced mixed olives, beet salad, pickled eggplant, stuffed zucchini, baby tomatoes, bocconcini, goat cheese & herbed cream cheese with extra-virgin olive oil, marinated artichoke hearts, baba ganoush & fresh-baked Italian loaf.
- 21 Open Faced Sandwich Sharing Platter**  
An assortment of open-faced sandwiches served on fresh-baked Italian bread including:  
- Salmon rillettes with avocado, seaweed, pickled ginger & horseradish  
- Alberta beef, caramelized red onion, candied pecan, brie & arugula  
- Fresh-roasted & pickled garden vegetable salad with basil aioli & balsamic of Modena  
- Prosciutto with balsamique olive bread, truffle aioli & baby red romaine
- 21 Charcuterie Board**  
Featuring prosciutto, bresaola, Bündnerfleisch, game landjäger and chimney stick served with herbed rosemary mustard, truffle aioli & balsamic of Modena. Accompanied by a basket of dark rye bread and sourdough bread.
- 21 Premium Domestic Cheese Board**  
Featuring Rondoux, OKA artisan, grand cheddar, l'extra goat & Champfleury.  
Served with fresh-baked French bread and house-made jelly, dried fruit and grapes.
- 13 Sliced Fruit Platter**  
A delightful combination of sliced fruit and fresh ginger yogurt with dipping sauce
- DESSERTS**
- 14 Hibiscus Panna Cotta**  
Berry compote, crisp meringue
- 14 Callebaut flourless chocolate torte with lavender crème fraîche**  
Silky smooth and sinfully rich chocolate torte